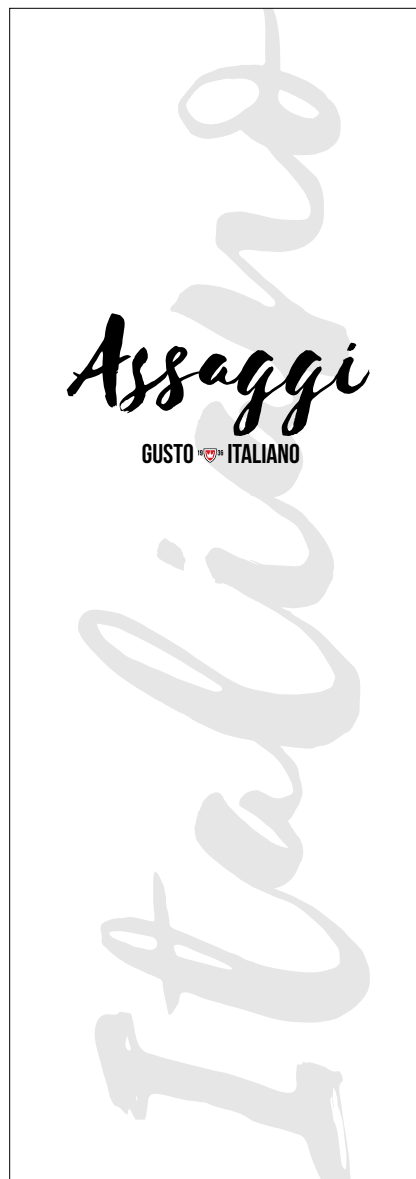




exclamationdesign
DESIGN & PHOTOGRAPHY
ESTD 1997

New menu design



COVER

ANTIPASTI		PRIMI	
BRUSCHETTE MISTE Toasted Italian bread, individually topped with carrotiera, mixed roast peppers, artichokes with provolone cheese, tomato mozzarella & basil, mozzarella & anchovies	R82	FETTUCCINE TARTUFO Homemade pasta with truffles & champignons sauce topped with shavings of black truffle & grated Parmesan (subject to availability)	R170
MELANZANE ALLA PARMIGIANA Baked aubergines with Napoletana sauce, mozzarella & Parmesan	R90	TAGLIOLINI ROSA Spinach tagliolini with Rosa tomatoes, origanum, robiola cheese & garlic	R98
SUPPLI DI RISO Croquette (rice) with mozzarella, Parmesan & Napoli sauce served with zucchini strips	R76	SPAGHETTI AGLIO, OLIO, PEPERONCINO E ACCIUGHE Spaghetti with chili, garlic, olive oil, anchovies & parsley topped with Parmesan	R90
CARCIOFI ALLA GRIGLIA Grilled artichokes topped with Carrettiera served with baby leaves	R90	ARRABBIATA O NAPOLI Your choice of pasta with tomato, olive oil, garlic, chili, parsley & Parmesan OR tomato, olive oil & basil topped with Parmesan	R90
ZUCCHINE FRITTI Deep-fried zucchini strips	R60	GNOCCETTI AL GORGONZOLA E NOCI O PESTO Homemade gnocchi with gorgonzola, walnuts topped with Parmesan Pesto: Homemade gnocchi with gorgonzola, walnuts topped with Parmesan	R100
CAPESANTE GRATINATE Baked scallops topped with bread crumbs, parsley & garlic	R90	SPAGHETTI CARBONARA Spaghetti with Italian pancetta, eggs, Parmesan, black pepper and a touch of cream	R100
COZZE TARANTINA Fresh steamed mussels with tomatoes, chili, garlic & white wine (Subject to availability)	R88	CANNELLONI RICOTTA E SPINACI Homemade pasta tubes filled with baby spinach, ricotta & Parmesan baked with béchamel & Napoletana sauce	R100
CALAMARI FRITTI Deep-fried calamari served with tartare sauce & zucchini strips	R90	LASAGNA AGLI ASPARAGI E BRIE A homemade lasagna with fresh asparagus, brie, Parmesan & béchamel sauce	R110
FRITTURINA DI PESCE MISTO Crispy light fried calamari, squid heads, prawns & mixed vegetables	R110	TAGLIOLINI AL SALMONE Tagliolini with sliced leeks, a touch of fresh cream & tomato topped with sliced smoked salmon	R105
STEAK TARTARE Finely chopped beef served with traditional condiments & toasted bread	R90	RAVIOLI GAMBERI Homemade pasta parcels filled with prawn, ricotta & parsley, topped with leek, tomato, peppercorn & fresh cream sauce	R140
CARPACCIO Thinly sliced raw beef, drizzled with extra virgin olive oil and topped with lemon, rocket & Parmesan shavings	R90	SPAGHETTI PESCATURA Spaghetti with crab, mussels, prawns, clam and calamari in a chili and garlic and tomato based sauce	R145
ANTIPASTO MISTO DI SALUMI A selection of Italian cold meats: Parma ham, Salame Felino, Mortadella Bolognese, Pancetta arrotolata 'Piacentina' and Coppa di Parma	R125	TAGLIATELLE AL RAGU Tagliatelle with original Bolognese sauce topped with Parmesan	R98
ANTIPASTO MISTO DI FORMAGGI Selection of various Italian cheeses, served with marmalades and creamed honey	R125	LASAGNA ALLA BOLOGNESE Original Bologna lasagna topped with Parmesan	R105
INSALATE			
INSALATA DI VERDURE GRIGLIATE Medley of green leaves topped with marinated grilled zucchini, aubergines & peppers	R80	RISOTTO O TAGLIATELLE AI PORCINI Risotto or homemade tagliatelle with fresh porcini topped with Parmesan	R125
INSALATA VERDE CON PARMIGIANO Salad greens topped with Grana Padano shavings	R78	RISOTTO O TAGLIOLINI ALL' ARAGOSTA Risotto or homemade tagliolini with lobster	R195
INSALATA RICOLA Rocket leaves and carrotiera with a choice of robiola or ricotta cheese	R75	SECONDI	
CAPRESE A classic - cherry mozzarella, tomato, origanum, basil & olive oil served with bruschetta	R80	COTOLETTA ALLA MILANESE O ALLA GRIGLIA Crumbed veal chop & deep-fried or grilled served with roast potatoes, grilled tomatoes & zucchini strips	R210
FANTASIA DI VERDURA FRESCHE Sliced julienne strips of carrots, radish, red onion, fennel & celery on tossed greens	R76	PAILLARD DI VITELLO Thinly sliced veal grilled with olive oil & lemon served with roast potatoes, grilled tomatoes & zucchini strips	R180
MOZZARELLA DI BUFALA Buffalo mozzarella with sliced tomatoes & fresh basil	R105	FETTINE DI VITELLO ALLA MILANESE Thinly sliced crumbed veal served with roast potatoes, grilled tomatoes & zucchini chips	R165
MOZZARELLA DI BUFALA AL POSIUTTO DI PARMA For di latte mozzarella wrapped in Parma ham with basil, tomato, origanum & olive oil	R125		

We stand by the quality and authenticity of our food and its ingredients.

 Noi siamo per la qualità e autenticità del nostro cibo e dei suoi ingredienti. Buon Appetito

OPEN SPREAD

Restaurant

New menu design





STARTERS

All starters presented with freshly baked bread rolls

STARTER PLATTER Any 4 starters & crispy milho frito (pop cubes)	R129
STARTER ESPETADA Bacon-wrapped chicken livers, paired with a mild Piri-piri dip	R35
TRINCHADO Roasted beef in our BRAZA-style sauce	R45
CHOURIÇO Flame-grilled with Portuguese flair	R42
CALAMARI Plain grilled, paired with a light garlic & wine sauce	R35
MUSSELS Half-shell mussels paired with a lemon butter, garlic butter or Piri-piri side sauce	R25
CHICKEN LIVERS Plain grilled, paired with a lemon butter, garlic butter or Piri-piri side sauce	R28
BIBLETS Tender chicken giblets sautéed our BRAZA-style sauce	R30
SNAILS In a creamy oregano & garlic sauce	

BRAZA is passionate about quality produce, fresh dishes and cuisine with great flavour. This takes time to create, so please be patient. It'll be worth it. All portion sizes are gross weights before grilling.





SALADS, SIDE ORDERS & SAUCES



SIDE ORDERS

BRAZA Salad

Chicken Salad

Table Salad

R29
R39
R49

SIDE ORDERS

Chips, rice, garlic n-herb murro potatoes, onion rings,

crispy mitto ritho (pap cubes) & sauce

Grilled Vegetables

A basket of 3 Portuguese rolls & butter

R13
R18
R14

HOUSE SAUCES

Garlic sauce, pepper sauce, mushroom sauce,

BRAZA house sauce & Portuguese sauce

R13



Punta Platters



PLATTERS

All platters served with grilled vegetables & a choice of one side. Chips, rice, garlic herb murro potatoes, crispy milho frito (pap cubes) or side salad

- PORTUGUESE PLATTER**
Mussels, calamari, beef espetada & 12 grilled prawns **R235**
- MOÇAMBIQUE PLATTER**
Full Piri-piri chicken & 12 grilled prawns **R185**
- PUNTA PLATTER**
Calamari, quarter Piri-piri chicken, half ribs & 6 grilled prawns **R179**





Braza Espetada



ESPETADAS

Served with grilled vegetables & a choice of one side order:
Chips, rice, garlic-herb murro potatoes, crispy milho trito
(app cubes) or side salad

- BEEF ESPETADA**
Tender cubed rump R99
- BRAZA ESPETADA**
Tender cubed rump R98
- FLYING RUMP ESPETADA**
Tender cubed rump, chicken breast & sliced chorizo R78
- CHICKEN ESPETADA**
Tasty cubed chicken breast R68





Braza Flame

BRAZA



MEAT

Served with grilled vegetables & a choice of one side (except the Press option). Chips, rice, garlic-herb murro potatoes, crispy milho frito (pap cubes) or side salad

SPARE RIBS Grilled with BRAZA basting		
FULL RIBS	750g	R129
HALF RIBS	375g	R70
PORTUGUESE STEAK Rump topped with our BRAZA-style sauce & a fried egg	200g	R92
	300g	R105
BRAZA STEAK CUTS Matured beef steak grilled the BRAZA way		
FILLET	200g	R99
SIRLOIN		R72
RUMP		R69
T-BONE 600g		R139
PREGO STEAK ROLL Crispy roll with a mature scotch fillet in wine sauce, finished with chips		R95
		R82
BEEF BURGER 200g		R49
		R149
		R49





DESSERTS

- BRAZA dessert
- Crème caramel
- Ice cream & coffee chocolate sauce
- Chocolate mousse
- Specialty of the week



- R20
- R25
- R10
- R20
- R20



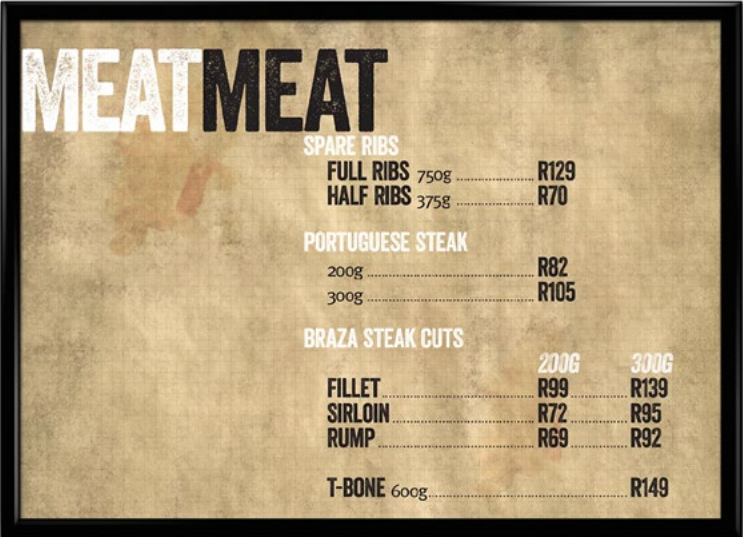
In-store promotional posters



ESPETADAS FROM R68

BEEF R99
BRAZA R98
FLYING RUMP R78
CHICKEN R68

A promotional poster for Espetadas. The left side features a photograph of a skewer of grilled meat on a wooden platter, accompanied by a bowl of fries and a glass of beer. The right side has a black background with white and orange text.



MEAT MEAT

SPARE RIBS
FULL RIBS 750g R129
HALF RIBS 375g R70

PORTUGUESE STEAK
200g R82
300g R105

BRAZA STEAK CUTS

	200G	300G
FILLET	R99	R139
SIRLOIN	R72	R95
RUMP	R69	R92
T-BONE 600g		R149

A menu poster with a textured, parchment-like background. It lists various meat dishes and their prices in a clean, sans-serif font.



MOÇAMBIQUE PLATTER R185

FULL PIRI-PIRI CHICKEN & 12 GRILLED PRAWNS

A promotional poster for a Moçambique Platter. The left side shows a large platter of piri-piri chicken, 12 grilled prawns, and fries, with several dipping sauces. The right side has a textured background with bold white text.



SPARE RIBS FROM R70

FULL RIBS R129
HALF RIBS R70

A promotional poster for Spare Ribs. The left side features a photograph of a plate of ribs, a glass of wine, and a bottle of beer. The right side has a black background with white and orange text.

Restaurant
New menu design



NORWOOD

PIZZA - Home of the original, traditional square pizza

3 Sizes: Piccolo (6 slices), Medium (8 slices) Grande (24 slices)	Palermo 26 38 68 Focaccia, rosemary and coarse salt	Assisi 35 50 90 Focaccia, rosemary, coarse salt, rocket and cherry tomato	Imola 50 80 150 Focaccia, rosemary, coarse salt, rocket, cherry tomato and parma ham	Napoli (margherita pizza) 35 55 110 Mozzarella, pomodoro and basil	Monza 50 70 130 Mozzarella, pomodoro, ham and mushroom	Roma 50 70 130 Mozzarella, pomodoro, anchovies and capers	Torino 55 85 150 Mozzarella, pomodoro, gorgonzola, brie, parmigiano and provolone	Cagliari 56 72 145 Mozzarella, pomodoro, tuna and onion	Milano 56 80 150 Mozzarella, pomodoro, salami, olives and provolone	Caserta 55 85 155 Mozzarella, pomodoro, ham, mushrooms, artichoke and olives	Catania 56 80 155 Mozzarella, pomodoro, basil, zucchini, brinjal, peppers, mushrooms and olives	Modena 60 90 190 Mozzarella, pomodoro, basil and parma ham	Bologna 60 95 180 Mozzarella, pomodoro, beef mince and chilli and ricotta	Perugia 60 90 170 Mozzarella, pomodoro, salmon, mascarpone and chives	Sassari 55 80 155 Mozzarella, pomodoro, potato, rosemary and pancetta	Porto 55 80 155 Mozzarella, pomodoro, chourico and chilli	Venezia 65 110 180 Mozzarella, pomodoro, prawn, rocket and avocado	Atene 50 75 150 Mozzarella, pomodoro, feta, olives and sun dried tomato	Siena 50 80 145 Mozzarella, pomodoro, chicken, peppers and mushroom	Genoa 50 80 140 Mozzarella, pomodoro, brie and caramelized onions	Salerno 50 80 140 Mozzarella, gorgonzola and pecan nuts	San marino 70 110 200 Mozzarella, pomodoro, basil, parma ham, rocket and parmigiano	Bari 50 80 140 Mozzarella, pomodoro, spinach, olives and ricotta	Honolulu 46 75 125 Mozzarella, pomodoro, ham and pineapple	Extras Anchovies, cream cheese, chives, avocado, olives, peppers, tomatoes, provolone, ricotta, pizza base tomato, cherry tomato, brinjals, bolognese, chilli, garlic, onions, spinach, capers, basil, rosemary, zucchini, potato, mascarpone, mushroom, caramelized onion 10 20 30 Chicken, ham, mozzarella, rocket, gorgonzola, brie, pancetta, chourico, feta, sun dried tomatoes, pecan nuts, tuna and artichoke 12 24 40 Parma ham, salami, prawns salmon and parmigiano 20 40 80
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PASTA

Spaghetti napoletana with pomodoro sauce and basil	65	Spaghetti vitello Strips of veal in a pomodoro, cream and chilli sauce	89	* Vegetable lasagne Layers of homemade lasagne baked in pomodoro filled with mushroom, brinjal, baby marrow, peppers, spinach, mozzarella and parmigiano Grande (serves 6)	79 Grande 450
Penne arrabiata Pomodoro with Nonna's chilli	65	Spaghetti ai fritti di mare Mussels, calamari, crab, prawns with cherry tomato, pomodoro, garlic and chilli	110	* PASTA AL FORNO	
Spaghetti aglio olio pepperoncino Garlic, olive oil and chilli	57	Linguine con gamberi Pomodoro, prawns and a touch of garlic	95	Napolitana al forno Baked penne, pomodoro, mozzarella and parmigiano Grande (serves 6)	65 250
Spaghetti al fresco Cherry tomato, olives, basil and olive oil sauce served cold	57	* Spaghetti granchio (when available) cherry tomato and chilli sauce	95	Bolognese al forno Baked penne, pomodoro, bolognese sauce, mozzarella and parmigiano Grande (serves 6)	73 300
* Fusilli pesto Basil, pine nuts, parmigiano and olive oil	75	Linguine vongole (when available) Clams, white wine, garlic and olive oil sauce	95	Polpetta al forno Baked penne, pomodoro, beef meatballs, mozzarella and parmigiano Grande (serves 6)	75 310
Penne bolognese Pomodoro bolognese sauce	73	Actual pasta can be changed, choose either spaghetti, fusilli, rigatoni, penne or linguine		Four cheese al forno Baked macaroni, provolone, gorgonzola, mozzarella and parmigiano Grande (serves 6)	78 320
* Rigatoni polpette Nonna's famous beef meatballs	75	Vegetarian cannelloni Ricotta and spinach cannelloni Grande (serves 6)	75 400	* Meat lasagne Layers of homemade lasagne baked in pomodoro filled with beef mince, mozzarella and parmigiano Grande (serves 6)	79 450
Fusilli formaggio Four-cheese sauce	78	* Alfredo al forno Baked penne, ham, cream, mushroom, mozzarella and parmigiano Grande (serves 6)	73 300	We bake all our 'Al forno' pasta to perfection in a wood burning oven	
Penne crema di funghi Mixed mushrooms, brandy and cream sauce	65				
Spaghetti primavera Cherry tomato, olives, red and yellow peppers, olive oil and garlic	69				
Linguine calamari Calamari, garlic, olive oil, white wine, paprika, pomodoro and chilli	75				
Spaghetti cozze (when available) Mussels, pomodoro, chilli and garlic	79				

* Nonna Mia's famous meals. Our meals are made fresh. Don't rush Nonna.

NORWOOD

DELI COUNTER SELECTION
Choose your breads or salads, select your favourite fillings and leave the rest to us.

Everyday Nonna chooses the finest ingredients for you. Create your own salad, design a mouth watering panino or antipasto board. **Buon Appetito**

TRADITIONAL ANTIPASTI

Antipasto board Parma ham, salami, assorted cheeses, pickles and grilled vegetables	110	* Melanzane parmigiano Brinjals filled with mozzarella cheese, basil and topped with pomodoro sauce and parmigiano	58	ZUPPA
Antipasto vegetable board Imported Italian cheeses, pickles and grilled vegetables	110	Mussels Steamed mussels, pomodoro, chilli and garlic sauce	75	Minestrone Good old fashioned vegetable soup
Zucchini frutti Baby marrows, deep fried	49	Calamari fritti Deep fried crispy Falklands calamari	69	Pasta fagioli Homemade Italian

NSALATA

Greco salad Cherry tomato, olives, cucumber	75	Veal grilled Plain grilled with fresh rosemary and olive oil	110	* Nonna's baby chicken Baked in a tomato, garlic chilli sauce
Cherry tomato and cucumber salad Cherry tomato, olives, cucumber	69	Veal limone Pan grilled with a lemon butter sauce	115	Chicken breast Grilled with olive oil and balsamic vinegar. Choose from Nonna's sauce selection (see list below)
Erranean salad Rocket, cherry tomato, feta, olives, carrots and potatoes	59	Veal marsala Pan grilled with a marsala wine sauce	115	Nonna Mia's homemade (All sauces are made to order) Marsala wine sauce, Mushroom Mustard, Pepper, Spicy tomato sauce
Veal cutlets Crumbed and deep fried veal	73	Veal schnitzel Grilled (when available) with fresh rosemary and olive oil	120	Crumbed schnitzel Crumbed chicken served with chips
Shavings of parmigiano Cherry tomato and balsamic vinegar	58	Rump (300g) Grilled with fresh rosemary and olive oil or with your choice of Nonna Mia's sauces	130	Grilled homemade burger and chips 200g beef burger served with chips. Add pepper and mushroom sauce. Add cheese. Add bacon and cheese.
* Rump tagliata Grilled, then oven baked topped with rocket and cherry tomatoes	73	* Fillet (250g) Grilled with rosemary and olive oil or with your choice of Nonna Mia's sauces	130	Prego and chips Traditional prego with hot chilli sauce. Fillet (option). Chicken (option).
* Fillet tagliata Grilled, then oven baked topped with rocket and cherry tomatoes	73	Lamb cutlets Grilled with fresh rosemary and olive oil	140	Grilled fillet on focaccia Grilled fillet strips topped with red onion, tomato, yogurt served with chips
Crab antipasto Pomodoro, garlic and chilli sauce served on toasted ciabatta	85	Fish cakes Homemade line fish cakes served with a green salad	85	BAMBINO We love our kids to eat what we eat, so at Nonna Mia's Kitchen you can order a smaller portion for the bambini. We have something from the grill. Please note that there will be a charge of 60% of the listed price.

DESSERTS
Pick and choose, one is not enough

COFFEE

Espresso	15
Double Espresso	18
Macchiato	15
Cappuccino, Caffè Latte	18
Americano	18
Tea	15
Hot Chocolate	16

COLD DRINKS

Coke, Coke light, Coke zero, Creme soda, Fanta orange or grape, Sprite, Sprite zero, Tab	15
Appletizer and Grapetizer red or white	20
Lipton Ice Tea lemon, peach and raspberry	18

BIANCO

Springfield Life From Stone	180
Iona Sophie Sauv Blanc	150
Zonnerbloem Blanc De Blanc	80
Porcupine Ridge Syrah	90
Wolfrap White	85
Boschendal 1685 Chardonnay	140

ROSSO

Springfield Whole Berry	250
Douglas Green Merlot	70
Zandvliet Shiraz	180
Mulderbosch Faithful Hound	250
Nederburg Baronne	95
Wolfrap Red	85

LATE, COMING HOME FROM WORK, AGAIN?
Pick up a delicious Nonna Mia's lasagne and a salad for the family or call and order something from our menu.
079 494 5582

Our meals are made fresh. Don't rush Nonna.

Gift voucher and social media posts



A gift voucher for Nonna Mia's Kitchen. The top left features the Nonna Mia's logo in a white square on a red background. Below it, the text "Mille Grazie!" is written in white. The right side of the voucher shows a black and white photograph of two women, one smiling and one with a neutral expression. Overlaid on the photo is the text "Two Hundred Rand" in white. At the bottom left, the number "1234" is printed in white on a red background.




Asporto*
*Takeout or take-away

Mouth-watering authentic Italian meals and pizzas to enjoy at home. Don't forget the salads drinks and desserts.

Call 079 494 5582 and collect

The advertisement features a vibrant image of a pizza topped with olives, mushrooms, and fresh herbs. The Nonna Mia's logo is in the bottom left corner.



Bronzo.
Bronze extruded pasta. Bronze die extrusion is a traditional method of making pasta. Using bronze dies in the manufacturing process is said to ensure that the surface of the pasta remains rough, with what are called microstriations, so that it can best adhere to sauces.

All the pasta served at Nonna Mia's Kitchen is bronze extruded

The advertisement shows a black and white photograph of a young boy carrying a large bundle of long, thin pasta on a wooden frame. The Nonna Mia's logo is in the bottom right corner.



Negroni.

The enduring Negroni cocktail was invented circa 1919 in Florence, Italy at Caffè Rivoire. It's a classic cocktail that has made bitterness palatable for generations of drinkers ever since. One of the earliest reports of the drink came from Orson Welles in correspondence with the Cashoction Tribune while working in Rome on Cagliostro in 1947, where he described a new drink called the Negroni. "The bitters are excellent for your liver, the gin is bad for you. They balance each other.

The advertisement features a stylized illustration of a woman with dark hair holding a glass of a Negroni cocktail. The word "CAMPARI" is written on the glass. The Nonna Mia's logo is in the bottom left corner.



Fiorentina alla griglia.

One of the most traditional grilled steaks in Tuscany is the tagliata Toscana which is basically a simple grilled steak, served cut into slices and moistened with olive oil and fresh rosemary. However, in the early 19 C, the English settled in and around Florence in large numbers and introduced new cuts of beef, including the T-bone and porter house steaks, and the bistecca alla fiorentina, "fiorentine steak", often known outside Tuscany simply as a fiorentina (Florentine), was born.

Available at Nonna Mia's Kitchen right now!

The advertisement features a stylized illustration of the Florence Cathedral (Duomo) with a red dome. The word "FIRENZE" is written in large letters at the bottom. The Nonna Mia's logo is in the bottom left corner.

Take-away menu

Nunna Mia's

TAKE-AWAYS
079 494 5582
NORWOOD

6 slices 8 slices or 24

	S	M	L
Palermo Focaccia, rosemary and coarse salt	26	38	68
Assisi Focaccia, rosemary, coarse salt, rocket and cherry tomato	25	50	90
Imola Focaccia, rosemary, coarse salt, rocket, cherry tomato and parma ham	50	80	150
Napoli (margherita pizza) Mozzarella, pomodoro and basil	35	55	110
Monza Mozzarella, pomodoro, ham and mushroom	50	70	160
Roma Mozzarella, pomodoro, anchovies and capers	50	70	135
Torino Mozzarella, pomodoro, gorgonzola, brie, parmigiano and provolone	70	110	200
Cagliari Mozzarella, pomodoro, tuna and onion	56	80	165
Milano Mozzarella, pomodoro, salami, olives and provolone	56	85	180
Caserta Mozzarella, pomodoro, ham, mushrooms, artichoke and olives	55	90	190
Catania Mozzarella, pomodoro, basil, zucchini, capers, zucchini, onions, olives	56	80	160
Modena Mozzarella, pomodoro, basil and parma ham	60	95	200
Bologna Mozzarella, pomodoro, beef mince and chilli	60	95	200
Perugia Mozzarella, pomodoro, salmon, mascarpone and chives	60	95	200
Sassari Mozzarella, pomodoro, potato, rosemary and pancetta	60	95	200
Porto Mozzarella, pomodoro, chouriço and chilli	55	80	170
	55	85	160

THE LARGE!
Could be four pizzas in one, order one large pizza (a whopping 60x39cm) split it into four of your favorite flavours or just indulge in your best toppings and enjoy!

	S	M	L
Venezia Mozzarella, pomodoro, prawn, rocket and avocado	65	120	190
Atene Mozzarella, pomodoro, feta, olives and sun dried tomato	50	80	160
Siena Mozzarella, pomodoro, chicken, peppers and mushroom	50	85	170
Genoa Mozzarella, pomodoro, brie and caramelized onions	50	85	165
Salerno Mozzarella, gorgonzola and pecan nuts	70	120	240
San marino Mozzarella, pomodoro, basil, parma ham, rocket and parmigiano	50	85	160
Barl Mozzarella, pomodoro, spinach, olives and ricotta	46	75	165
Honolulu Mozzarella, pomodoro, ham and pineapple			

Extras

Rocket, pecan nuts, cherry tomatoes, pineapple, artichokes, spinach, beans, brinjals, chives, capers, zucchini, onions, olives, fresh basil, rosemary	5	10	15
Mushrooms, potato, pomodoro, peppers, olives, cream cheese, feta	10	15	20
Gorgonzola, beef mince, anchovies, provolone, avocado, chicken, mascarpone, sun dried tomatoes, ricotta	12	18	30
Tuna, ham, pancetta, brie, parmigiano, salami, chouriço	14	20	36
Salmon, prawns, parma ham	17	27	52

Small
26.5cm x 20cm

Medium
33cm x 24cm

Large
60cm x 39cm

Teaser campaign

A menu on the back, folded out to the actual size of the pizza



***Gigantesco!**

*Gigantici!

This is the actual size of our large pizza. You get 24 slices of delicious pizza made with authentic ingredients that Nonna would be proud of.

A large Napoli is just R4.58 per slice. So you can feed a family of four for only R27.54 each.

Menu design
for a spin off of
Nonna Mia's Kitchen



Antipasto

Caprese con Mozzarella di Buffalo Imported Italian buffalo mozzarella served with fresh tomato and basil	85	Cannelloni di Salmone Homemade cannelloni filled with Norwegian salmon and ricotta cheese topped with a light pomodoro and cream sauce	85
Insalata di Rucola Wild rocket baby lettuce pine-nuts and parmigiano salad with a balsamic vinegar reduction	80	Penne 'Diavola' Penne served with fresh traditional flash in the pan sauce of imported Italian tomatoes garlic olive oil and chillies	65
Insalatina di Carciofi Grilled artichoke and baby lettuce salad	80	Tagliatelle Bolognese Homemade tagliatelle filled with a traditional beef bolognese sauce	75
Melanzane Parmigiano alla Nonna Maria Rolled brinjals filled with mozzarella cheese basil topped with pomodoro sauce and parmigiano	65		
Timballo di Melanzane Traditionally baked layers of brinjals, mozzarella fior di latte pomodoro sauce and parmigiano	65		
Fritura di Pesce Crispy lightly fried calamari prawns and baby marrows	75		
Zucchini Fritti Thinly sliced crispy fried baby marrows	50		
Carpaccio di Manzo Sliced beef carpaccio served with wild rocket and parmigiano shavings	75		

Primi

Lasagne Verde Traditional homemade green 'spinach' pasta with bolognese sauce	80	Scaloppine di vitello ai funghi porcini Pan fried veal scallops cooked with fresh porcini mushrooms	140
Lasagne di Asparagi e Brie Homemade lasagna with fresh asparagus brie cheese and bechamel	85	Pailard di vitello Veal scallops simply grilled with a touch of olive oil and served with greens, grilled tomato and roast potatoes	115
Risotto con porcini Imported Italian rice cooked with fresh porcini mushrooms and parmigiano	95	Cotoletta di vitello Fried crumbed veal chop served with greens, grilled tomato and roast potatoes	185
Tagliolini con gamberi zucchini e zaferano Homemade fresh pasta with a prawn baby marrow and saffron sauce	95	Fiorentina alla Griglia 650g T-bone steak grilled and served with greens, grilled tomato and roast potatoes	160
Tagliolini verdi con pomodorini e robiola Homemade fresh green 'spinach' pasta with cherry tomatoes and fresh robiola cheese	75	Pollo alla griglia Grilled chicken breast served on a bed of baby spinach and served with a fresh mixed green salad	95
		Filetto di Modena Grilled fillet served with rocket, parmesan shavings and a balsamic reduction	150
		Spiedini di calamari e gamberi Skewers of grilled calamari and prawns served with a mixed baby salad	130



Please note: we cannot make changes to individual items on the menu



Packaging

New logo, icons
and pack design



LEO FOODS & BEVERAGES

FINE ITALIAN CONFECTIONERY
EST. 1989



OF BAKING
EXCELLENCE



PREVIOUS PACKAGING

Retail catalogue
 New concept for
 Beauty Extravaganza



Beautiful begins here!

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REVLON

Beauty Extravaganza

Beauty Extravaganza



Estee Lauder
Euro Skincare Essentials
R695
Buy 2 get 1 FREE

Feel FREE to be beautiful




Beauty Extravaganza



Cacharel
Catch me
Eau de Parfum Spray
R425

Estee Lauder
Beyond Paradise
Eau de Parfum Spray
R750

Azzaro
Chrome Sport
Eau de Toilette Spray
R495

Beautiful never look so good...

A FREE gift when you purchase, Cacharel Catch Me, Estee Lauder Beyond Paradise or Azzaro Chrome Sport.




Beauty
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Thierry Mugler
Angel
Bottiglia de Parfum Spray
R715




Thierry Mugler
Alien
Eau de Toilette Spray
R595




Beauty
Extravaganza

Gorgeous
guaranteed


Where quality meets value - beautifully




Carolina Herrera
212 VIP
Ladies Eau de Parfum
Spray
R580




Estee Lauder
Alliage
Sunt Spray
R675.00




Thierry Mugler
Alien Essence
Absolu Intense Eau de
Parfum Bottiglia Spray
R715




Paco Rabanne
1 Million
Eau de Toilette Spray
R695




Thierry Mugler
Alien Essence
Absolu Intense Eau de
Parfum Bottiglia Spray
R795




Paco Rabanne
1 Million
Eau de Toilette Spray
R695




Thierry Mugler
Alien Essence
Absolu Intense Eau de
Parfum Bottiglia Spray
R795



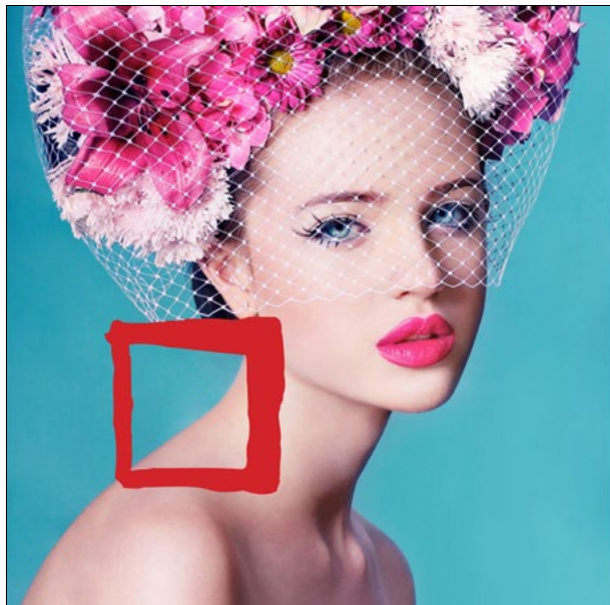
Carolina Herrera
212 VIP
Ladies Eau de Parfum
Spray
R580



Thierry Mugler
Alien Essence
Absolu Intense Eau de
Parfum Bottiglia Spray
R715



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R210.00 - R235.00

Clinique
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R235.00

Beautiful begins right here.



Gosh
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R110.00

Elizabeth Arden
Colour Intique
Effects Lipstick
R165.00

Clarins
Joil Abouge
Irradiant Perfect Skin
Sheer Lipstick
R235.00

Clarins
Joil Abouge
Long Wearing
Moisturizing Lipstick
R235.00



Beauty Extravaganza



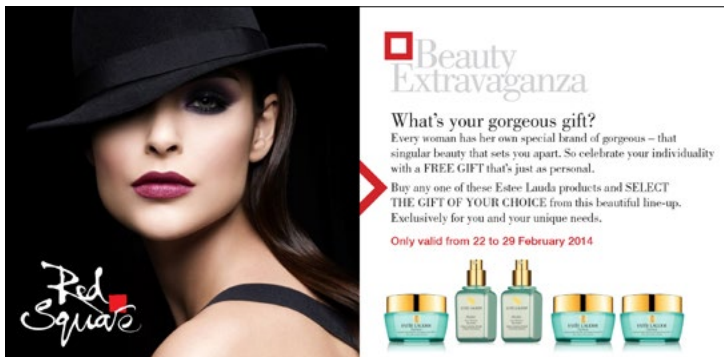
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In-store posters and mailer




Beauty Extravaganza

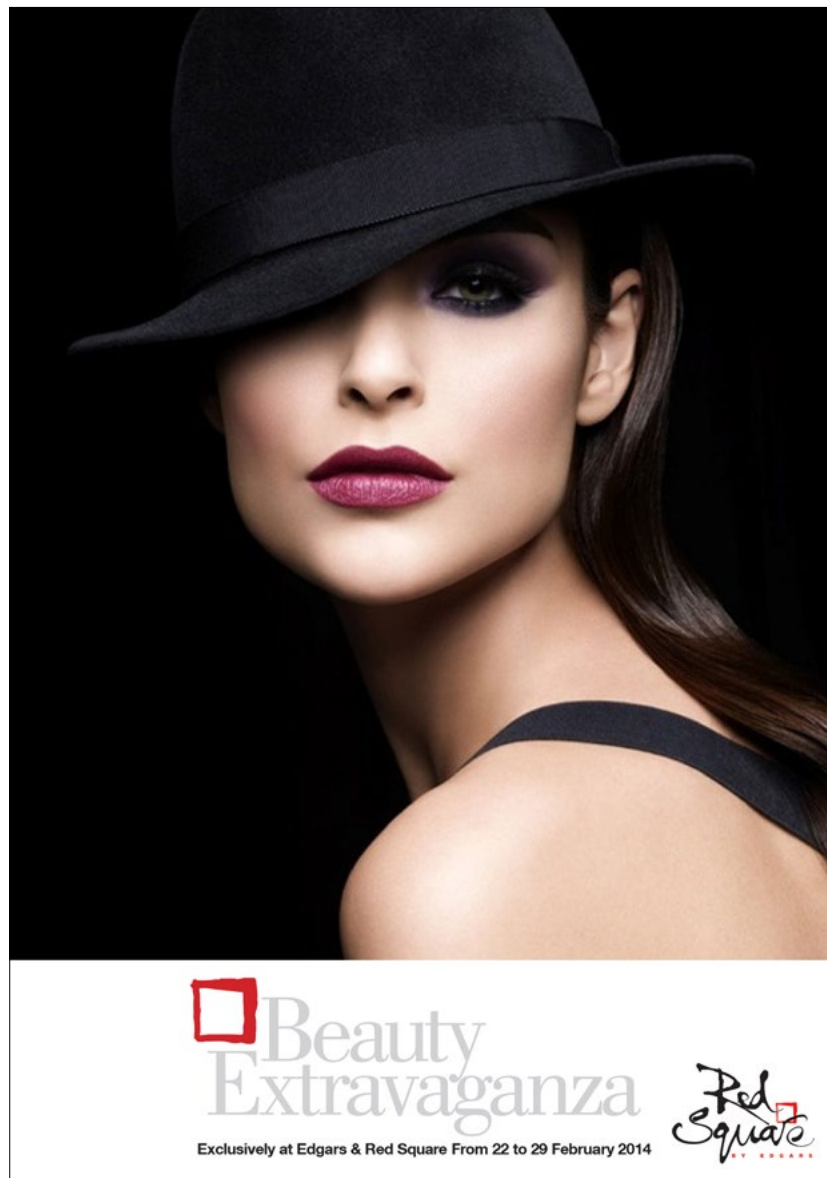
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